



CAVE DE VISAN



L'AMI JAC
WINE MERCHANT

CAVE DE VISAN

Cuvée Des Lions – AOC Côtes du Rhône 2016.

Founded in 1897 by Ferdinand Delaye, our cellar is located on an exceptional soil : chalk and clay, stony hillsides facing South. Visan wine-growers have known how to maintain the tradition of quality and work restlessly to make exceptional wines.

The setting up of an organic vine-growing is the logical following up of the rational and respectful of environment vine-growing that Les Coteaux de Visan cellar have started for many years. Indeed, Les Coteaux de Visan cellar have established the plots selection in 1992, and since 1999, the viticulture technician has been in charge of the follow-up of the vineyard and advises the wine-growers on the phytosanitary follow up to preserve environment. The technician is also responsible for the plots selections for all the Côtes du Rhône Village Visan production which are entirely hand-harvested and carefully sorted, only the best plots are selected.

Moreover, the bottling at the cellar and the certification for quality insurance ISO 9001 version 2008 represent an additional warrant of quality.

TERROIR

Soil predominantly clay-limestone with sandy clay micro zones.

GRAPE VARIETY

Grenache,
Syrah,
Carignan
Mourvèdre

SERVICE TEMPERATURE

14-16°C

WINEMAKING

Traditional in concrete vat.
Vatting 10 to 15 days.
Fermentation temperature 26 to 30 ° C.

ALCOHOL

13%

TASTING NOTES

It is an elegant and racy wine, great finesse and silky tannins. Magnitude and balance in the mouth characterize its tasting.

It will go perfectly with a rabbit terrine, a rabbit with onions or a basquaise chicken.

FOOD PAIRING



www.lamijac.com

Tel: +44 (0) 77 5106 0921